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**We claim:**

1. A process for using an amylose-containing starch in doughs as a suitable continuous matrix binder comprising an amylose-containing starch dispersion at a 20% solids content having a G' @ omega = 1 rad/sec of greater than about 200 Pascals, and a tangent delta of greater than about 0.1.
2. The process of Claim 1 wherein G' is greater than about 300 Pascals, and tangent delta is between about 0.2 to about 1.0.
3. A process for making a suitable dough comprising adding to the dough an amylose-containing starch wherein the resultant amylose starch-containing dough has a peak force of between about 140 to about 100 g; a slope of between about 40 to about 60 g/mm; an extension of between about 9 to about 12 mm; and a work area of between about 1200 to about 800 g-mm.
4. The process of claim 3 wherein the dough has a peak force of between about 130 to about 110 g, and the extension is between about 11 to about 12 mm.
5. The process of claim 1 wherein the amylose-containing starch is sago and potato.
6. A process for using the dough of claim 1 or 3 in food.
7. The process of claim 6 wherein the food is a fried or baked snack.
8. A dough binder comprising an amylose-containing starch at 20% solids content by weight having a G' @omega = 1 rad/sec of greater than about 200 Pascals and a tangent delta of greater than about 0.1.
9. The dough binder of claim 8 wherein G' is greater than about 300 Pascals, and tangent delta is between about 0.2 to about 1.0.
10. The dough binder of claim 8 wherein the starch is sago or potato.